ASKO

BUILT TO LAST LONGER

Operating instructions

OP8631S / OP8631B

Dear customer!

We sincerely thank you for your purchase. We believe you will soon find ample evidence that you can really rely on our products. To make the use of the appliance easier, we attach these comprehensive instruction manual.

The instructions should aid you in getting familiar with your new appliance. Please, read them carefully before using the appliance for the first time.

In any case, please make sure the appliance was supplied to you undamaged. Should you identify and transport damage, contact your sales representative or the regional warehouse from where the product was delivered. You will find the telephone number on the receipt or delivery report. We wish you a lot of pleasure with your new household appliance.

Instructions for connection

The connection should be carried out in compliance with the instructions in the section “Connection to the power mains”, and the relevant effective regulations and standards. This should only be performed by a qualified technician.

Rating plate

The rating plate indicating the basic information on the appliance is attached to the edge of the oven and it is visible when you open the oven door.

Important warnings **4**
Appliance description **7**
Control unit – touch control **8**
Oven control **9**
Food preparation **27**
Cleaning and maintenance **39**
Special warnings and error reporting **47**
Instructions for installation and connection **48**
Technical characteristics **52**

418669

Important - Read before using the appliance

Safety percautions

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or metal capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Only use the temperature probe recommended for this oven.
- WARNING: Ensure that the appliance is switched off before replacing lamp to avoid the possibility of electric shock.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners or high-pressure cleaners to clean the cooking hob, as this may result in an electric shock.
- Before activating automatic cleaning with pyrolysis, wipe any spilt liquid from the oven and remove the grid, the grease filter, the spit roasting kit, glass baking strays, meat probe, and any other cookware that is not a part of the oven equipment.
- During automatic cleaning process with pyrolysis, the oven will become very hot on the outside as well; therefore, keep the children away from the oven during this time. Risk of burning.
- The appliance is not intended to be controlled by external timers or special control systems.

Warnings

- The appliance may only be connected to the power mains by an authorized service technician or expert.
- Tampering with the appliance or non-professional repair thereof may result in risk of severe injury or damage to the product. Any repairs may only be carried out by an authorized service technician or expert.
- If the power cords of appliances located near this appliance are caught in the oven door, they can be damaged, which may in turn result in a short circuit. Therefore, keep the power cords of other appliances at a safe distance.
- The appliance is intended solely for cooking. Do not use it for any other purpose, e.g. for room heating.
- Be particularly careful when cooking food in the oven. Due to high temperatures, baking trays, baking sheets, the grid and the oven interior walls become very hot. Always use oven mitts.
- Do not line the oven walls with aluminium foil and do not place baking trays or other cookware on the oven bottom. Aluminium foil would prevent air circulation in the oven, hinder the cooking process, and ruin the enamel coating.
- Oven door become very hot during operation. A third glass is installed or additional protection to reduce the temperature of the outside surface (only with some models).
- Oven door hinges may be damaged if overloaded. Do not place heavy cookware on the open oven door and do not lean against the door while cleaning the oven. Before cleaning the oven, remove the oven door (see chapter »Removing and re-installing the oven door«). Do not stand or sit on the open oven door (children!).
- Before activating automatic cleaning with the pyrolysis procedure, carefully read and follow the instructions in the chapter Cleaning and maintenance where correct and safe use of this function is described.
- Never hang combustible (ignitable) objects on the oven handle (e.g. dish cloths). Danger of fire!
- The gasket on the oven door is not removable. The manufacturer shall not be responsible for any damage resulting from an attempt to remove it.
- Make sure no impurities enter the door guide lock opening, which could prevent automatic locking of oven door during the pyrolytic cleaning procedure.
- Do not place anything directly onto the oven cavity bottom.
- Pieces of food, grease, and roast juice can ignite during the automatic pyrolytic cleaning process.
- Always insert the metal protective cap of the meat probe socket (only with some models) before using the oven. Otherwise, the oven will not heat up.
- As a result of the pyrolytic cleaning, the oven cavity and oven equipment cleaned in such way may discolour and loose its shine.
- Breaking of the inner door glass will result in large sharp pieces of glass. Danger of cuts!

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of thisproduct. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Appliance purpose

The appliance is intended for conventional preparation of food in households and should not be used for any other purpose. Individual options of use are comprehensively described in this instruction manual.

Oven door switch

The switch will turn off the oven heating and the fan when door is opened during oven operation; when the door is closed again, the heating is resumed.

Cooling fan

The appliance features a built-in cooling fan which cools the appliance housing and control panel.

Extended operation of the cooling fan

After the oven is switched off, the cooling fan continues to operate for a while in order to additionally cool down the appliance.

Oven self-cleaning function – PYROLYSIS

The PYROLYSIS program allows automatic cleaning of the oven interior by employing high temperature that causes the grease stains and other impurities to incinerate and thus reduces them to ashes. When the pyrolitic cleaning program is completed and the oven has cooled down, simply wipe the ashes from the oven cavity using a damp cloth.

⚠ **Before activating the automatic pyrolitic cleaning cycle, carefully read and observe the instructions in the section Cleaning and Maintenance, in which correct and safe use of this function is described!**

⚠ **With average use of the oven, we recommend running the pyrolitic self-cleaning cycle once a month.**

⚠ **As a result of pyrolitic cleaning, the cavity surface and oven accessories appropriate for pyrolitic cleaning may be slightly discoloured and lose its lustre.**

Automatic oven door lock

For your safety, the oven door is automatically locked several minutes into the oven self-cleaning cycle (when the temperature inside the oven reaches approx. 250°C). The door is unlocked approximately thirty minutes after the end of the program.

⚠ **Do not attempt to open the oven door while the self-cleaning cycle is in progress. The self-cleaning cycle may be interrupted. Danger of burning!**

⚠ **Make sure no impurities block the door lock slot / hole, as this could prevent automatic locking of the door during the oven's pyrolitic self-cleaning cycle.**

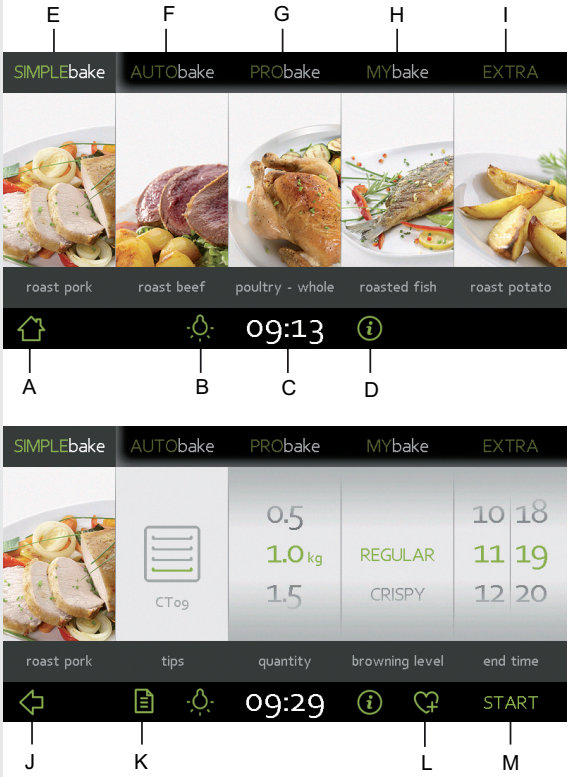
⚠ **In case of a power failure during the pyrolitic self-cleaning cycle, the pyrolysis program is stopped and the door remains locked. The door lock is disengaged thirty minutes after the resumption of power supply, even if the appliance has cooled down in the meantime.**

Appliance description

The figure represents one of the appliance models. Since a group of appliances to which these instructions apply, have different features, the instruction manual may describe functions and equipment that may not be available in your appliance.

1. Control panel
2. Oven door handle
3. Oven door

Control unit – touch control



- A field coloured green or orange indicates the selected setting.
- Move through the menu by sliding your finger up and down or left and right.
- Touch the INFO (D) key at any time for information about the menu you are currently in.

⏻	On/Off
🔑	Child lock
A	Back to main menu
B	Oven light
C	Clock
D	INFO
Oven control	
E	SIMPLEbake
F	AVTObake
G	PRObake
H	MYbake
I	Extra settings
J	Back to previous menu
K	Summary of cooking settings/changes
L	Saving and editing user recipes
M	Start/end of operation
✓	Confirm settings

Oven control

Before the first use

- Remove all accessories from the oven and clean them with warm water and regular detergent. Do not use any abrasive cleaners.
- When the oven heats up for the first time, the characteristic smell of “the new” will be emitted. Therefore, ventilate the room thoroughly during first operation.

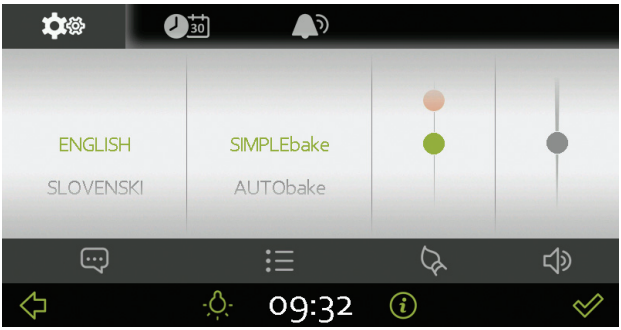
Important warnings

- Use dark, black silicon-layered or enamel-coated baking sheets and trays as they conduct the heat very well.
- Only preheat the oven if required by the recipe of in the tables in these instructions.
- Heating an empty oven consumes a lot of energy. Hence, baking several types of pastry or several pizzas successively will save a lot of energy as the oven will already have been preheated.
- The oven can be switched off approximately 10 minutes before the end of the cooking process to save energy as you make use of the accumulated heat.

Switching the appliance on

After the appliance is connected to the power mains for the first time, the display will light up. The **CLOCK** and **LANGUAGE SELECTION** menu will appear (see chapter Language Selection and Setting the Clock). Switch on the appliance by touching the **ON/OFF** sensor (⏻). The time of day will appear. Touch the display to open the **main menu**.

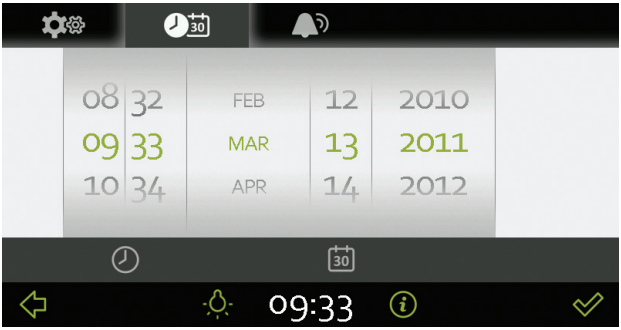
Selecting the language



If you are not happy with the language in which the messages on the display are presented, you may select another one. Select the **CLOCK** display in the main menu. Touch the (⚙) symbol to set the language. A list of languages will appear; slide up and down to scroll through the list. Confirm your language selection by touching the (✓) symbol.

The following can also be set in this menu:
- **display colour scheme** (green or orange),
- **acoustic alarm volume** (loud, normal, off),
- **first menu to be displayed:** SIMPLEbake, AUTObake, PRObake, MYbake, or the default main menu.

Setting the clock



Set the time of day after the appliance is connected to the power mains for the first time or after being disconnected from the power mains for a longer period of tie (more than one week). Set the clock by touching the **CLOCK.** Select hours, minutes, day, month, and year. Confirm the settings by touching the (✓) symbol.

If the display is not touched within 5 minutes, the light is automatically switched off and clock will be displayed (in clock display mode, power consumption is approx. 3 W higher than when the appliance is turned off).

Oven control

The process of preparing food in your oven can be controlled in two ways:

A) COOKING BY SELECTING THE TYPE OF FOOD – **SIMPLEbake in AUTObake**

B) COOKING BY SELECTING THE OPERATION MODE - **PRObake**

A) COOKING BY SELECTING THE TYPE OF FOOD

⚠ **The filmstrip can be moved left and right.**

SIMPLEbake

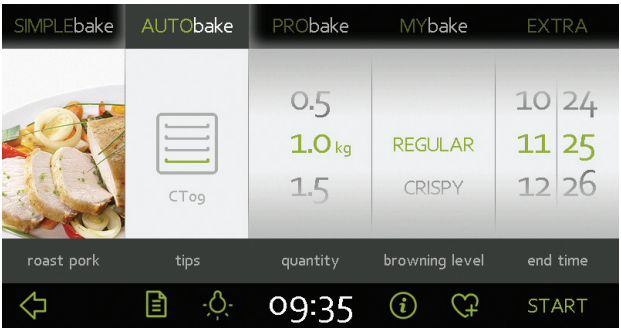
This method is appropriate for simple cooking of food with automatic settings of food **quantity, level of doneness, and cooking end time.** The program offers nine categories of the most frequently prepared dishes.

418669

AVTObake

In this mode, first select the type of food. This is followed by automatic setting of the **quantity, level of doneness, and cooking end time.** The program offers a choice of 65 preset recipes complete with photos. The recipes were reviewed by professional chefs and nutrition experts.

Start of cooking

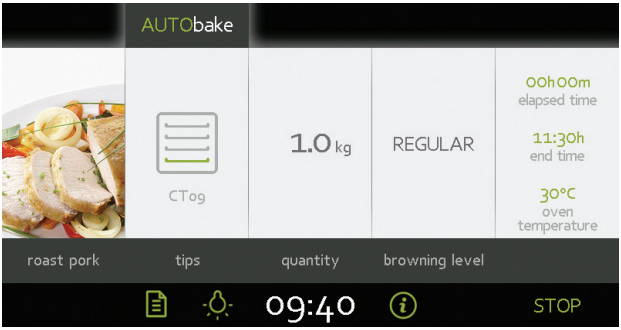


- Touch the selected type of food to open a menu displaying the preset values in selected colour (green or orange).
- You may enter your own setting for quantity, **level of doneness**, and **cooking end time** or **delayed start** (see section Timer Functions).

⚠ **For any selected dish, you may touch the image to view the description of the preparation procedure; if you touch the "tips" field, ingredients and cooking modes for the selected recipe will be displayed.**

- Touch the manual settings symbol ( ) to display the cooking settings automatically selected by the program.
- If you are not happy with the settings displayed, you may change them (changes to the settings are not stored permanently).(see section Timer Functions and Baking in several steps – STEPbake).

- Touch the **START** symbol to start the cooking process. (A short beep will be heard.)



- All settings are indicated on the display.
  The last frame displays the oven temperature and the cooking time elapsed.
- To change the current settings during cooking, touch the ( ) symbol to display the temperature and remaining time sliders.
- When the cooking process is complete, an intermittent acoustic signal will be heard which you may turn off by touching the display ( ). After one minute, the acoustic signal will be switched off automatically.
- Clock display will alternate between CLOCK and current TEMPERATURE in the oven.

Note:
Some dishes offered in the **SIMPLEbake** and **AUTObake** programs include the preheat function ( ).

- After touching the **START** symbol, the following warning will appear on the display: **"PREHEAT PROCESS STARTING". DO NOT INSERT FOOD YET."**
- After the preheat process, a short acoustic signal will be heard and the display will read: **"PREHEATING COMPLETE. PLEASE INSERT FOOD."** - The program then resumes the cooking process with selected settings.

⚠ **When the preheat function is set, delayed start function cannot be used.**

418669

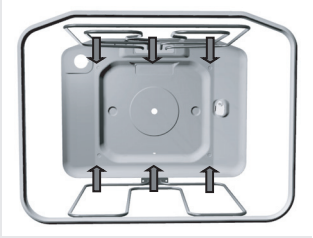
B) COOKING BY SELECTING THE OPERATION MODE

PRObake

Use this mode when you wish to prepare any type and amount of food. In this mode, you manually choose the **cooking/heating system, temperature, duration, cooking end time,** and **preheating**.

⚠ **All cooking parameters and settings may be changed during cooking as well.**

The oven may operate in the following modes:



Upper / lower heater

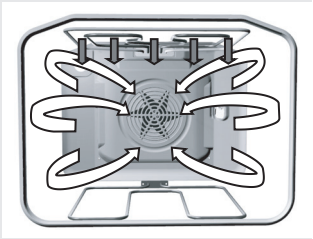
The heaters on the upper and lower side of the oven radiate heat uniformly and evenly into the oven interior. Pastry and meat can be cooked on one shelf level only.
Preset temperature 200°C.

Large grill

With this operation mode, the upper heater and the infra heater are activated simultaneously. The infra heater installed on the oven interior ceiling radiates heat directly. To boost the heating effect or to make optimal use of the entire area of the oven grid, the upper heater is also activated.
This operation mode is appropriate for cooking smaller chunks of meat, such as steaks, roasts, chops, ribs, etc.
Preset temperature 240°C.

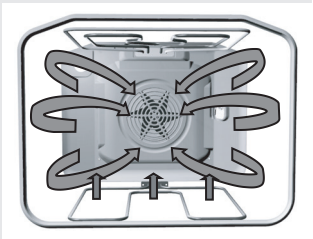
Grill

Only the infra heater is activated (which also operates, along with the upper heater, in the Large grill mode). This mode is appropriate for grilling smaller quantities of toasted sandwiches, grill sausages, or simply for toasting bread.
Preset temperature 240°C.



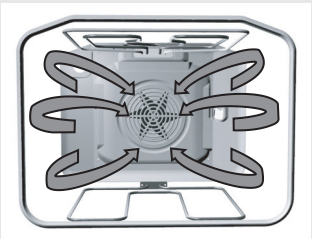
Grill & fan

With this operation mode, the infra heater and the fan are activated simultaneously. It is appropriate for grilling meat and large chunks of meat or poultry on one shelf level. Also appropriate for cooking food au gratin or browning.
Preset temperature 170°C.



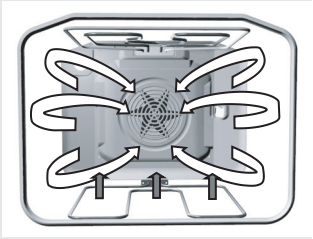
Hot air and lower heater

With this operation mode, the lower heater and the hot air fan operate simultaneously. This is particularly convenient for making pizza. Also ideal for moist or heavy pastry, fruit cakes made of leavened dough, short pastry, or cheesecakes.
Preset temperature 200°C.



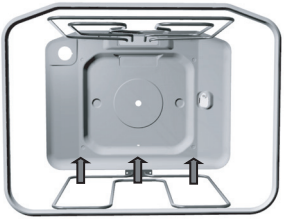
Hot air

With this operation mode, the round heater and the fan operate simultaneously. The fan at the oven back wall causes the hot air to circulate constantly around a roast of pastry. This operation mode is appropriate for roasting meat and making pastry on several shelves simultaneously. Cooking temperature should be set lower than with conventional operation modes.
Preset temperature 160°C.



Lower heater and fan

With this operation mode, the lower heater and the fan operate simultaneously. Used for baking low leavened dough and preserving fruit and vegetables. Use the first shelf position from the bottom and shallow rather than deep baking trays to allow the warm air circulate around the upper side of the dish as well.
Preset temperature 160°C.



Lower heater / Aqua Clean

The heat is only radiated by the heater installed in the bottom of the oven. Select this operation mode when you wish to bake / cook the bottom side of the dish more thoroughly (e.g. for moist pastry with fruit fi lling).

The lower heater can be used for cleaning the oven. Details are given in the “Cleaning and maintenance” section.

Upper heater

The heat is radiated only by the heater installed in the upper wall of the oven. Use this operation mode only when the upper side of the dish should be cooker more thoroughly (e.g. for additional browning).

Preset temperature 150°C.

Preheating ( )

- Use this function for dishes requiring a heated oven before the start of the cooking process. Touch the symbol ( ) to activate the preheat function.
- After touching the **START** symbol, the following warning will appear on the display: **“PREHEAT PROCESS STARTING”. DO NOT INSERT FOOD YET.”**
- After the preheat process, a short acoustic signal will be heard and the display will read: **“PREHEATING COMPLETE. PLEASE INSERT FOOD.”** - The program then resumes the cooking process with selected settings.

⚠ **When the preheat function is set, delayed start function cannot be used.**

Choosing and setting the temperature

- After selecting the heaters, touch the display to select any oven temperature between 30 and 275°C (depending on the selected cooking system) in 5°C steps.

- After setting the heater combination and temperature, touch the **START** symbol to start cooking, or choose extra settings (see section Timer Functions).
- All settings are indicated on the display.
  The last frame displays the oven temperature and the cooking time elapsed.

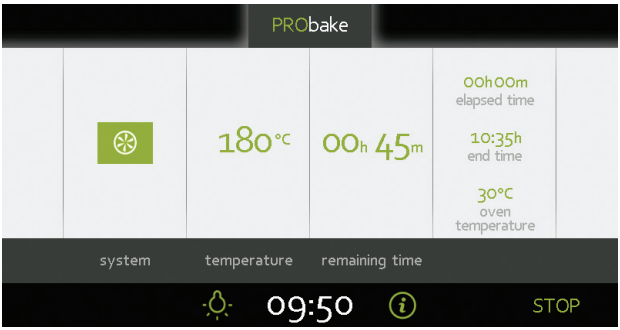
Timer functions

Setting the cooking time

In this programming mode, you can define the duration of oven operation (cooking time).
The longest possible setting is 10 hours, or 24 hours if the set temperature is lower than 120°C.

- Touch the field with the clock symbol ( ) to display the settings for timer functions / cooking time.
- Set the desired cooking time. Display of end time is adjusted accordingly.

- Touch the **START** symbol to turn on the oven.



- Remaining cooking time will be displayed in the field. When this time expires, the oven will automatically stop operating (end of cooking). An intermittent acoustic signal will be heard which you may turn off by touching the display.

418669

After one minute, the acoustic signal will be switched off automatically.

Setting the delayed start – combination of cooking time and end time

In this mode, you may specify the duration of the cooking process (cooking time) and the time when you wish the cooking process to stop (end time). End time may be delayed by a maximum of 24 hours relative to the current time of day.

- Check if the clock is set accurately to current time.
- Set the cooking time (see section Setting the cooking time). The sum of the current time and cooking time is automatically displayed. Set the cooking end time.
- Touch the **START** symbol to turn on the oven. The oven will wait for the start of the cooking process. At the appropriate (set) time, the oven starts operating automatically; after the set end time, the operation stops. An intermittent acoustic signal will be heard which you may turn off by touching the display (✓). After one minute, the acoustic signal will be switched off automatically.

Note: In this mode, you may also set the following:

Reheat (≋)

- Reheating function is activated after the cooking process is complete. After the previously set time expires, a short acoustic signal will be activated. Then, the oven will maintain a temperature of 70°C for the following 3 hours. 9

Baking in several stages - STEPbake

STEPbake feature can be used as an extension to the PRObake system. This function allows you to select all settings manually. In one cooking process, up to three different successive cooking steps can be combined. By selecting the heaters, temperature, and cooking time, you will cook and brown your dishes just the way you like them.

- Touch the **STEPbake** field to display the fields for three successive steps: **Step 1, Step 2, and Step 3.**
- Touch the Step 1 field to access settings of the heater combination, temperature, and cooking duration.
- If you with to change the combination of settings after a certain time, do the same for Step 2 and Step 3 (ADD STEP).

- Touch the **START** symbol to turn on the oven. The oven starts operating immediately, with the settings defined in Step 1. After the cooking time defined for the Step 1 elapses, Step 2 and then Step 3 are activated, if specified. The oven will complete the cooking process at the set time. An intermittent acoustic signal will be heard which you may turn off by touching the display. After one minute, the acoustic signal will be switched off automatically.

Ending the cooking process

The process of preparing food in your oven can be ended in two ways:

- Touch the **STOP** symbol to stop oven operation. The settings menu will appear where you may change the parameters and touch the **START** symbol to start a new cooking process.
- Touch the **ON/OFF** sensor to switch off the appliance.

For safety reasons, the oven will automatically switch off after a certain cooking time:

⚠ **- after 10 hours if the set temperature is higher than 120°C;**

⚠ **- after 24 hours if the set temperature is lower than 120°C.manjša od 120°C.**

Extra functions

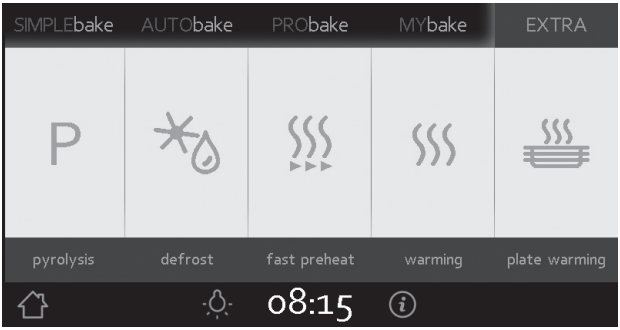
Touch the **EXTRA** field to set extra functions.

P Oven self-cleaning - PYROLYSIS

The PYROLYSIS program allows automatic cleaning of the oven interior by employing high temperature (approx. 460°C) that causes the grease stains and other impurities to incinerate and thus reduces them to ashes. When the pyrolitic cleaning program is completed and the oven has cooled down, simply wipe the ashes from the oven cavity using a damp cloth.

⚠ **Before activating the automatic pyrolitic cleaning cycle, carefully read and observe the instructions in the section Cleaning and Maintenance, in which correct and safe use of this function is described!**

⚠ **Before activating the automatic cleaning program, remove the grid, grease filter, spit roasting set, glass baking trays, meat probe, and any other cookware that is not a part of the oven equipment.**



Defrosting

In this mode, the air will circulate without any heaters operating. Only the fan will be activated. This is used for slowly thawing frozen food.

Quick preheat

- Use this function if you wish to heat the oven as quickly as possible to the desired temperature. This function is not appropriate for cooking food.
- When the oven heats up to the desired temperature, the heating process is completed. An intermittent acoustic signal will be heard which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically.
- The oven is ready for further coking with the selected system, i.e. heater combination.
- Preset temperature: 160°C max. allowed temperature: 275°C.

Reheating

- Reheating can be used to keep warm the food that is already cooked.
- It can also be activated during cooking. In this case, the oven will keep the temperature of 70° after the cooking program is complete, for the following three hours.

Plate heating

- This function is appropriate if you wish to reheat the dinnerware (plates, cups) before serving food in it to keep the food warm longer when it is already on the table.
- Preset temperature: 60°C max. allowed temperature: 80°C.

Oven lighting

Oven lighting is switched on automatically when the door is opened (door switch) or when the oven is switched on.
Some models are fitted with two light bulbs for cavity illumination: one high on the back wall and the other in the middle of the right side wall. Oven illumination can be switched off as necessary or switched on again by touching the ( ) symbol.

Child lock

- Use this function to prevent unwanted or accidental oven operation (child safety).
- Activate it by pressing the ( ) key and holding it for a few seconds. A short acoustic signal will be emitted and the key will light up.
- All functions are locked, except for ON/OFF and CHILD LOCK functions.
- Cancel the child lock by touching the ( ) key again.

Minute minder.

Use this function independently of oven operation when you wish to be warned at a previously set time. The minder's countdown timer can be set to a maximum of 10 hours.

- Set the clock by touching the **CLOCK** symbol. Touch the ( ) symbol to select the settings time and confirm it with the ( ) symbol.
  Clock display will alternate between the clock and minute minder time.
- The minute minder can be switched off prematurely by touching the CLOCK. Delete it by touching the (⊗) symbol.

Stored settings - MYbake

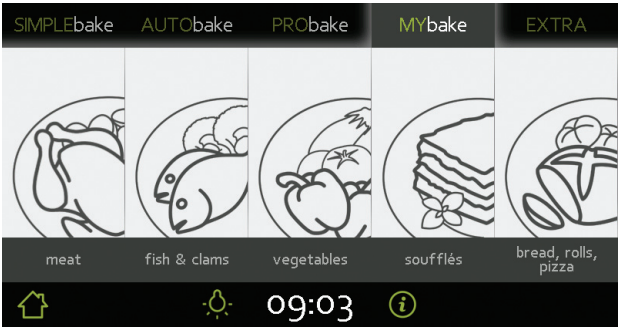
Saving and editing user recipes

This program allows you to prepare your food the way you like it, with the same steps and settings each time. The customized program you have specified can be stored in the oven memory to be retrieved next time you need it. Memory program offers 8 food categories (meat, fish, vegetables, bread, etc.) and up to 15 dishes and combinations for their preparation can be stored in each category.

You may also store your favourite dishes from the SIMPLEbake or AUTObake program, or any dish for which you have defined the best procedures yourself with the PRObake and STEPbake functions.

- For each program, touching the ( ) symbol will display an input keyboard.
- Touch the letters you like to select the desired name of the food which is displayed at the top. Each name can include up to 16 characters. If required, delete a character by touching the (←), symbol in the upper right corner. Confirm the name entered by touching the ( ) symbol.
- Delete the recipe by touching the (⊗) symbol.

Using your own recipes

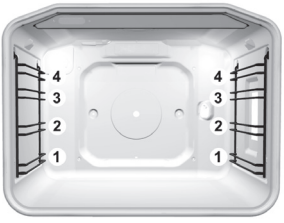


⚠ **The filmstrip can be moved left and right.**

Your favourite recipes that you have previously stored in the memory can be retrieved and used at any time. The list may contain up to 120 different recipes. Select and set the procedure by touching the MYbake field.

Shelf levels (depending on model)

- Accessories (grid, shallow and deep baking tray) can be inserted into the oven at four levels.
- Please note that the shelf levels are always referred to by consecutive numbers starting from the bottom (particular shelf levels are described in the cooking tables below)
- The guides may be drawn, wire, or telescopic (depending on the appliance model). In case of wire guides, the grid and the trays should always be inserted into the leading slot formed by adjacent wire profiles.

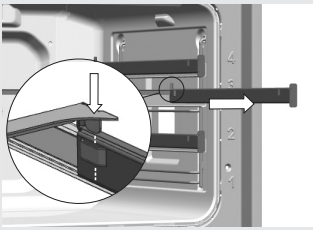


Chrome-plated (silver) and enamel-coated PYROLITIC (black) wire guides.

⚠ **Before pyrolitic cleaning, the chrome-plated (silver) wire guides should be removed from the oven!**

⚠ **Before pyrolitic cleaning, the extendible telescopic guides should be removed from the oven!**

Stainless steel profile (depending on the model)

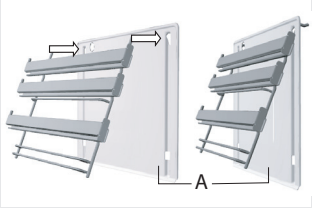


For easier insertion of the baking tray, the inserted profile allows both telescopic guides to be pulled out equally and simultaneously.

Installation:

- To insert the profile, first pull out both telescopic guides of the same level.
- Insert the profile into both slots at the rear side of each guide and push them with your hand until they stop.

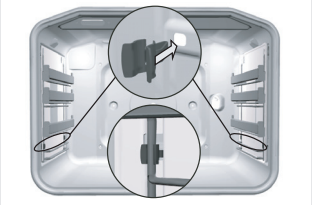
Easy-clean inserts (depending on the model)



The easy-clean inserts prevent the fat from spattering directly on the oven wall.

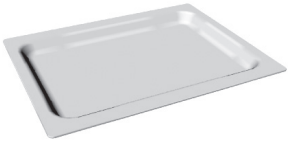
The easy-clean inserts are installed as follows:

- Remove the wire or telescopic guides (see the section Removing the telescopic and wire guides).
- Attach the guides (wire or telescopic) to the easy-clean shield (A). Then, hang them together by sliding the two prongs into the provided hole and pulling the assembly downward.



When installing telescopic retractable guides (which can be pulled out completely) and the easy-clean inserts, insert the supplied clips into the lower openings on the oven interior walls, and insert the guides into these clips. The clips are intended for securing the guides.

Oven accessories (depending on the model)



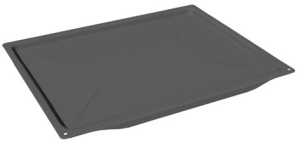
The **glass tray** is intended for baking dishes, but may also be used as a serving tray.

⚠ **Do not use the pyrolitic self-cleaning program to clean the glass baking tray!**

The grid onto which the container with food, or the food directly, is placed.

⚠ **Do not use the pyrolitic self-cleaning program to clean the oven grid!**

⚠ **A safety stop is fitted on the grid and on the guides. To pull out the grid, lift it slightly when it hits the stop.**



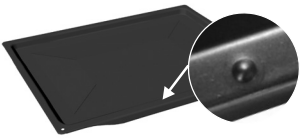
Shallow baking sheet is only intended for baking pastry and cakes.

⚠ **Do not clean the shallow baking sheet using the automatic pyrolitic cleaning program.**

Deep baking tray is intended for cooking meat and moist pastry (sponge cake), and to be used as a drip tray.

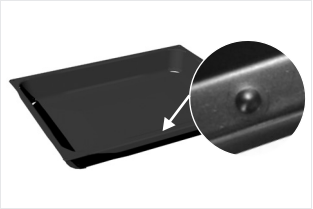
⚠ **Do not clean the deep baking tray using the automatic pyrolitic cleaning program.**

Pyrolitic baking sheets and trays



PYROLITIC LOW BAKING SHEET is only intended for baking pastry and cakes.

⚠ **PYROLITIC SHALLOW BAKING SHEET is marked with a dot (embossment). It can be cleaned using the automatic pyrolitic cleaning program.**

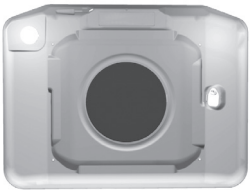


PYROLITIC DEEP BAKING TRAY is intended for baking meat and moist pastry; it is also intended as a drip tray.

⚠ **PYROLITIC DEEP BAKING TRAY is marked with a dot (embossment). It can be cleaned using the automatic pyrolitic cleaning program.**

⚠ **Unless you are using the grill, or the deep baking tray is used only as a drip tray when spit-roasting, the deep tray should not be inserted into the first guide.**

Grease filter (depending on the model)



The grease filter installed on the back oven interior wall protects the fan, round heater, and the oven from impurity, particularly spattering fat. When cooking meat, we recommend using the fat filter. When baking pastry, always remove the filter! If the filter is installed when baking pastry or cakes, the results can be quite poor.

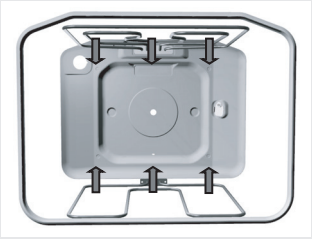
⚠ **Before starting the pyrolitic self-cleaning program, remove the grease filter from the oven!**

Baking pastry

- For baking pastry, use the , or . mode of operation. (Oven operation with the selected mode, or system, depends on the appliance model).
- When baking pastry, always remove the fat filter.

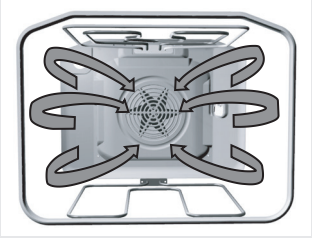
Instructions

- When baking pastry, always observe the instructions on the shelf / guide level, temperature, and cooking time indicated in the pastry baking table. Do not be prejudiced by experience you may have with other ovens. The values indicated in the cooking table are defined and checked especially for this particular oven.
- If the baking table does not specifically address a particular type of pastry, see the information for a similar type of pastry.



Baking pastry with upper and lower heater

- Bake the pastry at one level only.
- Upper / lower heater combination is particularly appropriate for baking various types of pastry, bread, and meat.
- Use dark-colored baking trays. Light-colored trays reflect the heat, which leads to poorer cooking (browning) results. Always place the models on the grid. If you are using the supplied baking tray, remove the grid.
- Preheating will shorten the cooking time. Place the dish into the oven only when the selected temperature has been reached, i.e. when the control lamp (heater operation lamp) goes off for the first time.



Baking pastry with hot air

Baking pastry with hot air is particularly convenient when you wish to bake on several shelf / guide levels simultaneously, especially when preparing bite-size pastry in shallow trays. Preheating is recommended, and the use of the second and third guide level. This mode is also appropriate for moist pastry and fruit cakes (in this case, bake on a single level only).

- The temperature is normally set lower than when baking with the upper/lower heater combination (see also the pastry baking table).
- Various types of pastry can be baked simultaneously, if the required temperature is at least approximately the same for all.
- Baking time can vary, even for equal baking trays. When baking in several baking trays simultaneously – on two or even three levels, baking time for each tray can e different. You may have to remove one of the trays sooner (normally, this would

418669

be the uppermost tray.
- If possible, prepare bite-size pastry, such as cupcakes, in the same thickness and height. Unevenly sized pastry will be unevenly browned!
- When baking several types of pastry simultaneously, there will be a significant amount of vapor in the oven, resulting in accumulation of condensate on the oven door.

Tips on baking pastry

Is the pastry completely done?

Use a wooden stick to pierce the pastry at the highest point. If there are no traces of dough when the stick is removed, the pastry is done. Turn off the oven and use the remaining accumulated heat.

The pastry has collapsed

Check the recipe. Next time, use less liquid. Observe the instructions on mixing / kneading time, especially when using small household appliances.

The pastry is too light-colored

Next time, use a dark-colored baking tray, place the tray one guide level lower, or turn on the lower heater towards the end of the cooking process.

The pastry with a moist filling (e.g. cheesecake) is not completely done

Next time, reduce the temperature and extend the cooking time.

Notes on the pastry baking table:

- Two values are indicated for temperature, lower and upper. Initially, set the lower temperature; if the pastry is not brown enough, increase the temperature next time.
- Cooking times are given as an estimate and may vary subject to a number of circumstances.
- The value printed in bold in the temperature table indicates the most appropriate operating mode for a particular type of pastry.
- The indication * means that the oven should be preheated with the corresponding operating mode selected.
- When using baking paper, make sure it is resistant to high temperature.

Pastry baking table for combined upper and lower heater or hot air operating mode - when cooking on one level only

Type of pastry	Guide (from the bottom)	Temperature (°C)	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
Sweet pastry					
Marble cake, ring cake	**1**	**160-170**	1	150-160	50-70
Rectangle-shaped cake	**1**	**160-170**	1	150-160	55-70
Cake made in cake tin	1	160-170	2	**150-160**	45-60
Cake tin cheesecake	**1**	**170-180**	2	150-160	65-85
Fruit cake, short pastry	1	180-190	2	**160-170**	50-70
Fruit cake with dressing	1	170-180	2	**160-170**	60-70
Sponge cake*	**1**	**170-180**	2	150-160	30-40
Cake with icing	2	180-190	**2**	**160-170**	25-35
Fruit cake, mixed dough	2	170-180	**2**	**150-160**	45-65
Cherry cake	2	180-200	**2**	**150-160**	35-60
Sponge cake roll*	2	180-190	**2**	**160-170**	15-25
Leavened dough cake	2	160-170	**2**	**150-160**	25-35
Hefezopf (leavened dough)	2	180-200	**2**	**160-170**	35-50
Christmas cake	2	170-180	**2**	**150-160**	45-70
Apple pie	2	180-200	**2**	**170-180**	40-60
Oven-baked donuts	1	170-180	**2**	**150-160**	40-55
Savory pastry					
Quiche Lorraine	1	190-210	**2**	**170-180**	50-65
Pizza*	2	210-230	**2**	**190-210**	25-45
Bread	**2**	**190-210**	2	170-180	50-60
Buns*	**2**	**200-220**	2	180-190	30-40
Bite-size pastry					
Short pastry – cookies *	2	160-170	**2**	**150-160**	15-25
Merengue *	2	160-170	**2**	**150-160**	15-28
Leavened dough	2	180-190	**2**	**170-180**	20-35
Puff pastry	2	190-200	**2**	**170-180**	20-30
Choux pastry (cream filled)	2	180-190	**2**	**180-190**	25-45
Soufflés					
Rice soufflé	**1**	**190-200**	2	180-190	35-50
Fresh cheese soufflé	**1**	**190-200**	2	180-190	40-50
Frozen pastry					
Apple, cheese pie	2	180-200	**2**	**170-180**	50-70
Cheesecake	2	180-190	**2**	**160-170**	65-85
Pizza	2	200-220	**2**	**170-180**	20-30
French fries for oven *	2	200-220	**2**	**170-180**	20-35
Croquettes	2	200-220	**2**	**170-180**	20-35

Note: Guide number refers to the grid onto which smaller baking trays or cake tins are placed, and to shallow baking tray. The deep baking tray should not be inserted into the first guide.

418669

Settings table for baking pastry with hot air and lower heater

Type of pastry	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
Cheesecake (750g cheese) - short pastry	2	150-160	65-80
Pizza * - leavened dough	2	200-210	15-20
Quiche Loraine - short crust dough	2	180-200	35-40
Apple pie with icing - leavened dough	2	150-160	35-40
Fruit cake - mixed dough	2	150-160	45-55
Apple pie - flaky pastry	2	170-180	45-65

Note: Guide number refers to the grid onto which smaller baking trays or cake tins are placed.

Cooking / roasting meat

- To cook meat, use the operating modes and .
- Data printed in bold represent the most appropriate operation mode for a particular type of meat.
- When cooking meat, the use of the fat filter is recommended (depending on the model).

Tips on using the cookware

- Meat can be cooked in enamel coated cookware, tempered glass (Pyrex) cookware, clay, or cast iron cookware.
- Stainless steel baking trays are less appropriate because they reflect the heat.
- If the roast is covered, it will remain juicier, and the oven will not be as dirty.
- In an open baking tray, the roast will brown sooner.

Some notes on cooking meat

- The meat cooking table indicates recommended temperatures, guide/shelf level, and cooking time. Since cooking times depend strongly on the type, weight, and quality of meat, they may have to be adjusted.
- Cooking meat, poultry, and fish in an oven is economical only at weights exceeding 1 kg.
- When cooking meat, add enough liquid to prevent the fat and juices from the meat to be burnt onto the baking tray. This means that, in case of longer cooking times, the roast should be checked upon every one in a while, and liquid should be added.
- After approximately half of cooking time, turn the roast around, especially when baking in a tray. For better results, start the cooking with the upper side turned downwards.
- When cooking larger chunks of meat, condensate may accumulate on the oven door. This is a natural phenomenon which does not affect the operation of the appliance. After cooking, wipe the door and door glass dry.
- In order to prevent accumulation of condensate, do not let the dishes to cool down in the oven.

Meat cooking table for upper/lower heater combination or with hot air - when cooking on one level only

Type of meat	Weight (g)	Guide (from bottom)	Temperature (°C)	Guide (from bottom)	Temperature (°C)	Cooking time (min.)
Beef						
Beef roast	1000	**2**	**190-210**	2	180-190	100-120
Beef roast	1500	**2**	**190-210**	2	170-180	120-150
Roastbeef, medium done	1000	**2**	**200-210**	2	180-200	30-50
Roastbeef, well done	1000	**2**	**200-210**	2	180-200	40-60
Pork						
Pork roast, incl. skin	1500	2	180-190	**2**	**170-180**	140-160
Pork belly	1500	2	190-200	**2**	**170-180**	120-150
Pork belly	2000	2	180-200	**2**	**160-170**	150-180
Shoulder	1500	**2**	**190-200**	2	160-170	120-140
Pork roll	1500	**2**	**190-200**	2	160-170	120-140
Cutlet	1500	**2**	**180-200**	2	160-170	100-120
Minced meet roast (pork meat loaf)	1500	**2**	**200-210**	2	170-180	60-70
Veal						
Veal roll	1500	**2**	**180-200**	2	170-190	90-120
Veal joint	1700	**2**	**180-200**	2	170-180	120-130
Lamb						
Lamb loin	1500	**2**	**190-200**	2	170-180	100-120
Sheep joint	1500	**2**	**190-200**	2	170-180	120-130
Venison						
Rabbit loin	1500	**2**	**190-200**	2	180-190	100-120
Deer joint	1500	**2**	**190-200**	2	170-180	100-120
Wild boar joint	1500	**2**	**190-200**	2	170-180	100-120
Poultry						
Chicken, whole	1200	2	190-200	**2**	**180-190**	60-80
Chicken	1500	2	190-200	**2**	**180-190**	70-90
Duck	1700	2	180-190	**2**	**160-170**	120-150
Goose	4000	2	160-170	**2**	**150-160**	180-200
Turkey	5000	2	150-160	**2**	**140-150**	180-240
Fish						
Whole fish	1000	2	190-200	**2**	**170-180**	50-60
Fish soufflé	1500	2	180-200	**2**	**150-170**	50-70

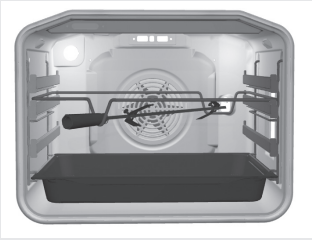
Note: The indication of recommended guide relates to the deep tray; smaller trays should be placed on the grid inserted into the first or second guide (do not insert the deep tray on the first guide).

Grilling and browning

- When grilling meat, you should be particularly careful. The high temperatures and infra heater heat the grid and other parts of the oven to very high degrees; use protective kitchen gloves and special meat tongs.
- Hot fat may squirt out of pierced meat (e.g. from sausages). To avoid burning your skin or eyes, use meat tongs.
- When grilling meat, control the process at all times. Due to high temperature, meat can be burnt quickly!
- Do not let children anywhere near the grill.
- Roasting with infra heater is recommended for crisp and low-fat preparation of grilled sausages. meat chunks, and fish (steak, chops, salmon fillets, etc.) or toasted bread, as well as for browning.

Some tips on using the grill function

- When using the grill, oven door should always be closed.
- The cooking table for grilling indicates recommended temperature, guide level, and cooking time. Since cooking time depends strongly on the type, quality, weight, and quality of meat, it may have to be adjusted.
- When cooking meat, the use of fat filter is recommended (depending on the model).
- The infra heater (Large grill and Grill operating mode) should be preheated for five minutes.
- When cooking on a grid, spread some oil over it to prevent the meat from sticking onto it.
- Place thin slices of meat on the grid and insert it into the fourth guide level.
- Insert a baking tray, which will serve as a drip tray in this case, into the first or second guide level to collect the dripping fat and meat juices.
- Grilled meat should be turned halfway through the cooking. Cook the first side somewhat longer than the other one.
- When grilling larger chunks of meat on a grid (chicken, fish), insert the grid into the second level and the drip tray into the first level.
- Thinner slices of meat should only be turned once, while the thicker ones should be turned several times. Use meat tongs to turn the meat around, to prevent too much juice to be lost.
- Darker meat will brown better and sooner than pork or veal.
- After using the grill, clean the oven and accessories each time to prevent the dirt to be burnt onto the oven the ext time you use it.



Spit roasting

(only with some models)

- The rotating roast spit set consists of a rotating spit with a detachable handle and two forks with screws for fi xing the meat chunk.
- When using the roast spit, fi rst insert the special support frame into the third guide from the bottom. Spit the seasoned meat and stick the support forks into the meat chunk from each side to fi rmly fi x it. Then, tighten the screws on the forks.
- Install the handle on the front part of the roast spit. Stick the pointed part of the spit into the opening on the right side of the back oven door, which is protected by a rotating shutter. Place the front part of the spit into the lowest part of the support frame until it snaps into place.
- Insert a deep tray, which will serve as a drip tray in this case, one level lower than the deep tray to prevent the fat and juices dripping from the meat from accumulating on the oven bottom.
- Activate the spit roast by selecting the operation mode “Large grill” or Grill .
- Before closing the oven door, detach the spit handle.

⚠ **Before starting the pyrolitic self-cleaning program, remove the spit roasting set from the oven!**

Cooking table - Large grill

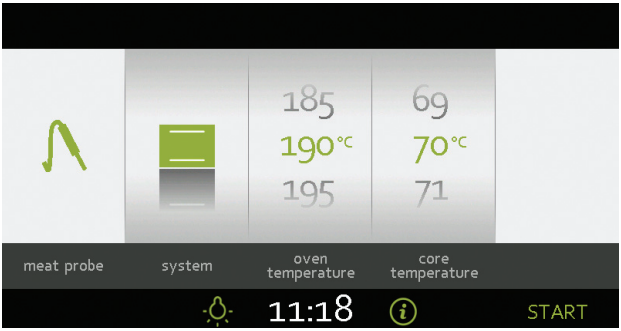
Type of food	Weight (g)	Guide level (from bottom)	Temperature (°C)	Temperature (°C)	Cooking time (min)
Meat and sausages					
4 beef loin chops, rare	180g/pc	4	240	-	14-16
4 beef loin chops, medium	"	4	240	-	16-20
4 beef loin chops, well done	"	4	240	-	18-21
4 pork neck chops	"	4	240	-	19-23
4 cutlets	"	4	240	-	20-24
4 veal steaks	"	4	240	-	19-22
6 lamb cutlets	100g/pc	4	240	-	15-19
8 grill sausages	100g/pc	4	240	-	11-14
3 pcs of meatloaf	200g/pc	4	240	-	9-15
1/2 chicken	600g	2	-	180-190	25 (1.side) 20 (2. side)
Fish					
Salmon slices	600	3	240	-	19-22
4 trout	200g/pc	2	-	170-180	45-50
Toasted bread					
6 slices white bread	/	4	240	-	1,5-3
4 slices of mixed flour bread	/	4	240	-	2-3
Toasted sandwich	/	4	240	-	3,5-7
Meat / poultry*					
Duck*	2000	2	210	150-170	80-100
Chicken*	1500	2	210-220	160-170	60-85
Pork roast	1500	2	-	150-160	90-120
Pork shoulder	1500	2	-	150-160	120-160
Pork joint	1000	2	-	150-160	120-140
Roastbeef / beef loin	1500	2	-	170-180	40-80
Vegetables au gratin **					
Cauliflower, kale	750	2	-	210-230	15-25
Asparagus	750	2	-	210-230	15-25

Note: the guide level refers to the grid on which you place the meat; in the section meat/poultry, the guide level refers to the deep tray, while with chicken, it refers to the grid.
When cooking meat in a tray, make sure there is enough liquid in the tray to prevent the meat from burning; approximately halfway through the cooking progress, turn the chunk of meat around. When grilling meat on the grid, insert the deep tray into the first or second guide; this way, it will serve as a drip tray (see tips on grilling meat).
Recommendation: Dry the trout with a paper towel. Put some parsley, salt, and garlic into the fish abdomen, oil it from the outside, and place it on the grid. Do not turn during grilling.
* This type of meat can also be prepared on a roast spit (see instructions for spit roasting).
** Vegetables are first partly cooked and covered in béchamel sauce and grated cheese. Use the smaller glass baking tray and place it on the grid.

Cooking table - grill

Food type	Weight (g)	Guide level (from bottom)	Temperature (°C)	Temperature (°C)	Cooking time (min.)
Meat and sausages					
2 beef loin stakes, well done	180g/pc	4	240	-	18-21
2 cutlets		4	240	-	20-22
2 pork neck steaks	180g/pc	4	240		18-22
4 grill sausages	100g/pc	4	240	-	11-14
4 toasted sandwiches		4	240	-	5-7
Toast - browning		4	240		3-4
3 trout - on the grid	200g/pc	2	-	160-170	40-50
Chicken - on the grid	1500g	2	-	160-170	60-80
Pork shoulder - deep tray	1500g	2	-	150-160	120-160

Programmed cooking with the meat probe



- In this programming mode, you may set the desired food temperature. The setting can be made in the range from 30 and 99°C.
- Cooking with a meat probe is ideal for preparing large boneless chunks of meat. Chicken and rabbit are not appropriate for this preparation method.

Recommended core temperature:
Pork roast - 85°C
Beef roast - 80°C
Veal roast - 75°C
Fillet Mignon - 40-50°C

⚠ **IF THE MEAT PROBE IS NOT USED DURING ROASTING, THE PROTECTIVE METAL PLUG MUST BE ALWAYS IN PLACE!**

⚠ **Before pyrolitic cleaning, remove the meat probe from the oven!**

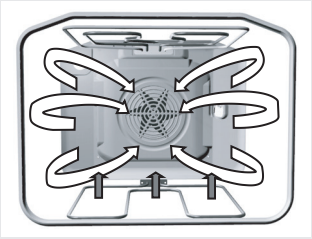
Cooking procedure using the meat probe

- Connect the meat probe plug to the socket and stick the probe into the chunk of food. The socket is located in the upper corner of the left oven cavity wall. The socket is protected by a metal plug which should be removed and replaced after the end of cooking.

- Choose the desired heater combination and the appropriate temperature.
- Touch the START symbol to turn on the oven. The meat probe will start measuring the temperature in the core of the chunk of food.
- During progress, cooking temperature and the set core temperature may be changed at any time.
- When the set core temperature is reached, the oven stops its operation and emits and acoustic signal to inform you that the cooking process is over.
- Switch off the oven, remove the probe from the food and from the socket. Replace the metal plug in the socket.

⚠ **Make sure the probe does not touch the heater while the oven is in operation. Use only the probe intended to be used with this type of oven.**

Preservation



For food preservation, use the lower heater + fan operating mode.

Prepare the food to be preserved and the jars as usually. Use conventional jars with a rubber sealing and glass cover. Do not use jars with threaded or metal covers and metal cans / tins. Preferably, the jars should be of the same size, filled with the same type of food, and tightly sealed. Up to six one-liter jars can be placed into the oven simultaneously.

- Only use fresh food.
- Pour approximately one liter of hot water (about 70°C) into the deep baking tray to provide the required humidity level in the oven. Place the jars into the oven in such way that they are not in contact with the walls and each other (see figure). Rubber seals should be wetted before use.
- Insert the deep tray with the jars into the second guide level from bottom up. During preservation, observe the jars; cook until the contents of the jars starts to boil – bubbles appear in the first jar. Pleas note the cooking times from the preservation table below.

Preservation table

Food to be preserved	Quantity	T=170-180°C, until boiling / bubbling (min.)	After appearance of bubbles	Standing time (in the oven (min)
Fruit				
Strawberries	6x1 liter	approx. 40-55	turn off	25
Stone fruit	6x1 liter	approx. 40-55	turn off	30
Apple puree	6x1 liter	approx. 40-55	turn off	35
Vegetables				
Sour gherkin	6x1 liter	approx. 40 do 55	turn off	30
Beans, carrots	6x1 liter	approx. 40 do 55	Set to 120°C, 60 min	30

Durations: given in the chart are approximate only. Actual time may vary de to differences in room temperature, number of jars, quantity and temperature of the fruit an vegetables to be preserved, etc. Before turning off the oven (for fruit) or setting a lower temperature (for some types of vegetables), make sure there are actually visible bubbles in the jars.
Important: Observe carefully when the bubbles appear in the first jar.

Defrosting

- Air circulating in the oven may speed up the process of defrosting frozen food.
- Food appropriate for defrosting includes cakes with heavy cream or butter-based filling, other cakes and pastry, bread, buns, and deep-frozen fruit.
- For reasons of hygiene, meat and poultry should not be defrosted in an oven.

If possible, turn around or stir the food several times to make defrosting more even.

Cleaning and maintenance

Do not use a steam cleaner or a high-pressure steam cleaner to clean the appliance. Before you start cleaning the appliance, disconnect it from the power mains and let it cool down.

Appliance housing front
Clean the surfaces with liquid non-abrasive detergents intended for smooth surfaces, and a soft cloth. Apply the detergent on the cloth and wipe off the dirt; then, rinse with water. Do not apply the detergent directly on the surfaces. Do not use aggressive or abrasive cleaners, sharp objects or steel wool, as these will scratch the appliance.

Aluminum surfaces
Aluminum surfaces should be cleaned with non-abrasive liquid detergents intended for such materials. Apply the detergent on a wet cloth and clean the surface; then, rinse the surface with water. Do not apply the cleaner directly on the aluminum surface. Do not use abrasive cleaners or abrasive sponges. The surface should not come into contact with oven cleaning sprays.

Stainless steel front panels
(only with some models)
Clean the surface with a mild cleaner (soapsuds) and a soft sponge that will not scratch the material. Do not use abrasive or solvent-based cleaners. If these instructions are ignored, the housing surface can be damaged.

Lacquer-coated and plastic surfaces
(only with some models)
Clean the buttons / knobs and the door handle with a soft cloth and liquid detergents intended for cleaning smooth lacquer-coated surfaces. You may also use the cleaners made especially for this type of surfaces; in this case, follow the manufacturer's instructions.

Inner door glass
⚠ The inner door glass is treated with a special reflective film. Only use a mild detergent (soapsuds) and a soft non-abrasive sponge to clean the surface. Do not use any harsh or abrasive detergents or cleaning aids that contain solvents.

WARNING: The above surfaces should never come into contact with oven cleaning sprays, as these will permanently damage the aluminum parts.

Oven

1. Automatic self-cleaning program – PYROLYSIS
The PYROLYSIS program allows automatic cleaning of the oven interior by employing high temperature that causes the grease stains and other impurities to incinerate and thus reduces them to ashes.

During pyrolitic cleaning, unpleasant odors may be emitted from the oven.

⚠ **During the self-cleaning process, the oven gets very hot, even on the outside. Do not allow the children near the oven!**

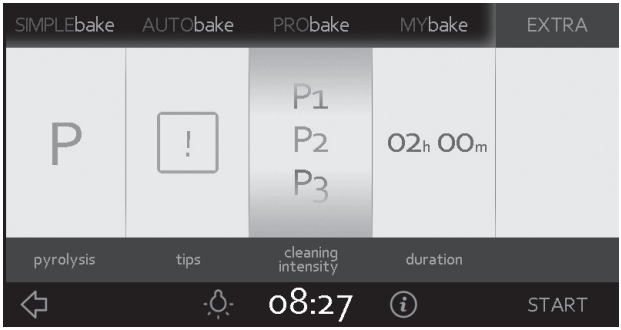
⚠ **Never hang flammable objects, such as cloths, on the oven door handle. Danger of fire!**

⚠ **Before starting the self-cleaning cycle, wipe the oven and the utensils and accessories to be cleaned by pyrolysis with a damp cloth. Pieces of food, grease, and juices from the roast may ignite during the self-cleaning process. Danger of fire!**

⚠ **Before activating the automatic cleaning program, remove the grid, grease filter, spit roasting set, glass baking trays, meat probe, and any other cookware that is not a part of the oven equipment.**

Press »EXTRA« to select the automatic cleaning function P.

Select the level of cleaning and touch START to launch the cleaning process.



Level	Cleaning intensity	Duration
P1	Basic	Approximately 90 minutes
P2	Medium	Approximately 120 minutes
P3	High	Approximately 150 minutes

During the automatic cleaning program, the oven interior lighting will be switched off.
After a certain period of time, oven door will be automatically locked for your safety. Symbol ( ) will appear on the display. After the cleaning process, oven door will remain locked for approx. 30 minutes.

⚠ **Do not attempt to open the oven door while the self-cleaning cycle is in progress. The self-cleaning cycle may be interrupted. Danger of burning!**

⚠ **When the oven door is unlocked after pyrolitic cleaning, wait for the oven to cool down. When the oven has cooled down, use a damp cloth to clean it. Wipe the oven door in the seal area, and the surfaces near the edges. Do not rub or scrub the seal!**

⚠ **The oven door seal is not removable. Therefore, the manufacturer shall not be responsible for any damage to the seal caused by its removal.**

Cleaning the oven utensils and accessories
The pyrolysis program can also be used to occasionally clean the baking sheets and trays supplied (see Oven accessories). After use, clean them as normally with liquid detergent and wipe them with a cloth. Then, insert them into the oven guides / rails.

The deep and shallow enamel-coater baking sheets are appropriate for pyrolitic cleaning. There is a possibility that the baking sheets and the oven interior are partly discoloured and dulled during the pyrolitic cleaning process.

⚠ **When cleaning the baking sheets with the pyrolitic self-cleaning program, they may only be placed on the second or third level of the oven guides / rails. There should NOT be any baking sheet on the guide closest to the oven bottom.**

⚠ **The grid, grease filter, spit roasting set, glass baking trays, meat probe, and any other cookware that is not a part of the oven equipment, are not appropriate for the pyrolitic cleaning program as they may be damaged or ruined due to high temperature!**

2. Conventional oven cleaning
- The oven can be cleaned in conventional manner (with detergents, oven spray), but only when there is vey dirty and when the stains are particularly stubborn.

When dealing with stubborn stains, please not the following:
The oven should be cooled down before each cleaning process.
- Clean the oven and accessories after each use to prevent the dirt

418669

from being burnt onto the oven.

- The easiest way to remove grease is by using warm soapsuds while the oven is still warm.
- In case of particularly stubborn dirt, use the conventional oven cleaners. Then, rinse the oven thoroughly with clean water to remove all residues of the cleaner.
- Never use aggressive cleaners such as steel wool, abrasive dishwashing sponges, stain removers, etc.
- Lacquer-coated, stainless steel, and zinc-coated surfaces, as well as aluminum parts, should never come into contact with oven cleaning sprays, as these may cause damage and discoloration. The same applies for the thermostat sensor (if the cooker features a timer with a probe) and the heaters accessible at the upper part.
- When purchasing and dispensing detergents, consider the environment and observe the instructions provided by respective cleaning agent manufacturers.

Practical tip

- When cooking larger fatty chunks of meat, we recommend wrapping them in aluminum foil of a suitable cooking bag, to prevent the grease from being spattered on the oven interior walls.
- When grilling meat on the grid, place a drip tray underneath.

Accessories

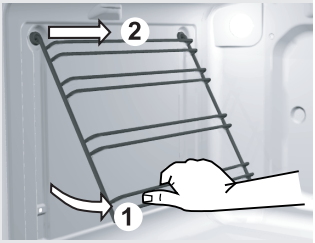
Wash the accessories (baking trays, grid, etc.) with hot water and some conventional detergent.

Grease filter (only with some models)

After each use, clean the grease filter with a soft brush in hot water and some detergent, or wash it in a dishwasher.

Special enamel coating

The oven, interior side of the door, and baking trays, are covered with special enamel that has a smooth and resistant surface. This special layer enables easier cleaning at room temperature.



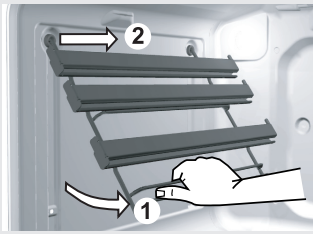
Removing wire guide racks

To facilitate cleaning of the oven interior side walls, the wire guide rack can be removed.

- Hold the guide rack by its lower end and rotate it inwards; then, remove them from the holes on the upper side.
- Clean the guide racks guides only with conventional cleaners.
- After cleaning, simply re-hang the guide rack in the holes provided and pull the downwards.

⚠ **Before pyrolitic cleaning, the chrome-plated (silver) wire guides should be removed from the oven!**

Maintenance (depending on the model)



Removing the telescopic pull-out guides

To facilitate cleaning of the oven interior side walls, the telescopic pull-out guides can be removed

- Hold the guide rack by its lower end and rotate it inwards; then, remove them from the holes on the upper side.
- Clean the racks with telescopic guides only with conventional cleaners.
- Do not wash the telescopic pull-out guides in a dishwasher.

After cleaning, simply replace the guide rack by following the procedure in reverse order.

⚠ **Do not attempt to grease the telescopic retractable guides.**

⚠ **Before pyrolitic cleaning, the extendible telescopic guides should be removed from the oven!**

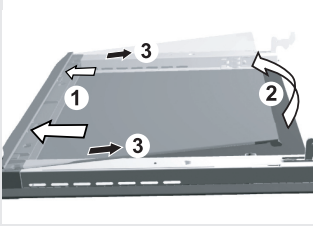


figure 1

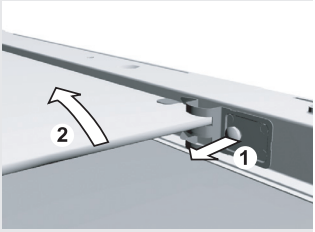


figure 2

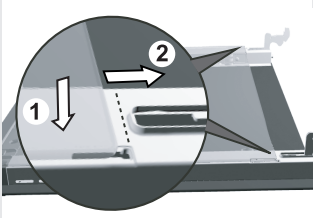


figure 3

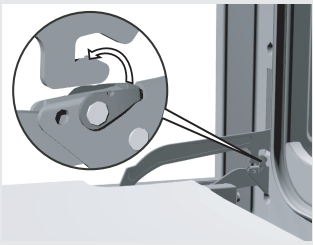
Removing the inner glass pane (only applies to the Premium fully glass door)

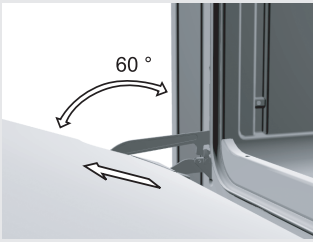
Door glass panes can also be cleaned from the inside; however, they must first be removed as follows:

- Remove the oven door (see section on removing and inserting the oven door).
- Hold the door glass pane by its lower edge. Pull it gently towards yourself and lift it slightly – but not too far – by a maximum of 10 mm, until the glass support wedge slips out of the groove (Figure 1).
- Remove the glass (in the direction of arrow 3).
- Interior glass (only in some models) is removed by first undoing the screws on the glass supports and then by lifting it (Figure 2). Remove the supports before cleaning the glass pane.
- Reinstall the door by following the same procedure in reverse order.

Note: Insert the glass into the slot and push it forward (Figure 3).

⚠ **The inner door glass is treated with a special reflective film. Only use a mild detergent (soapsuds) and a soft non-abrasive sponge to clean the surface. Do not use any harsh or abrasive detergents or cleaning aids that contain solvents.**





Removing and replacing the oven door with a cam hinge

- Completely open the oven door. Lift the clips of the lower hinge supports on both sides to the upright position and clip them to the plug of the upper hinge supports.
- Close the oven door half way and gently pull them out. Replace the door in the reverse order.
- Insert the door in the half-closed position (angle of approximately 60°) by pushing them towards the oven while opening them all the way. Pay attention to the notches on the lower hinge supports, which should coincide with the lower edge of the notches on the front side. When the door is completely opened, remove the clips from the plugs of the upper hinge supports and return them to horizontal position.

REMOVING AND REPLACING THE OVEN DOOR WITH A SINGLE-AXIS HINGE (depending on the model)

a) Conventional closing
b) GentleClose – the system absorbs the shock from door closing. It allows simple, quiet, and smooth closing. A gentle push (to a 15° angle relative to the closed door position) is enough for the door to close automatically and softly.

⚠ **If the force applied to close the door is too strong, the effect of the GentleClose system is reduced or the system will be bypassed for safety.**

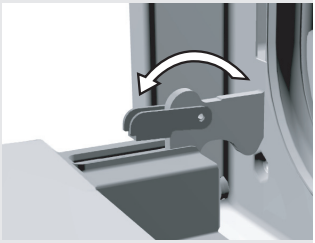


figure 1

- Fully open the oven door and rotate the stoppers all the way back – applies to conventional door closing (Figure 1).

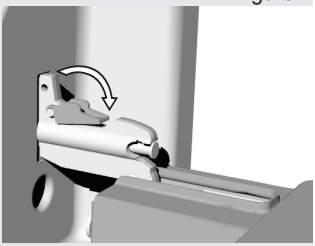


figure 2

- With GentleClose door system, rotate the stoppers back by 90°(Figure 2).

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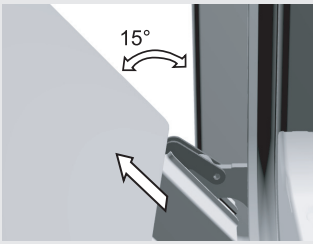
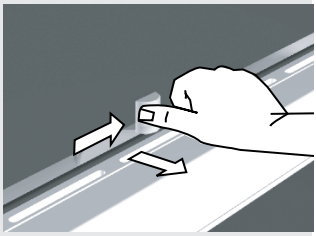


figure 3

- Slowly close the door until the clips are pressed against the supports / seats. At approximately 15° (relative to the closed door position), pull the door slightly upward and pull them out of the both hinge supports on the appliances (Figure 3).
- Replace the door in the reverse order. Insert the door under an angle of 15° into the hinge supports at the front side of the appliance and push them downwards and to the front until they slide into their supports / seats.
- Then, completely open the door and rotate the attachment clips back to their initial position. Slowly close the door and check, if they close properly. If the door does not open or close correctly, make sure whether the hinge notches are correctly placed in their seat hinges.

Attention
Always make sure the hinge attachment clips are firmly seated in their supports when installing the door. If this is not the case, the main hinge that is operated by a strong spring may be released any time while installing or removing the door. Risk of physical injury.

Door lock (only with some models)

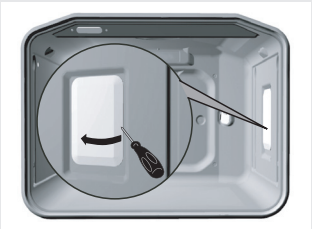


- Oven door is fitted with a door lock that prevents it from being open until the lock is released. Door lock is opened by a slightly pressing your thumb to the right and simultaneously pulling the door outwards.
- When the oven door is closed, the door lock automatically returns to its initial position.

Note: If the door lock is supplied with the appliance, attach it under the appliance control panel in compliance with the instructions for installation, which are supplied with the lock.

Replacing appliance parts

The oven lamp base and socket are under voltage. There is a risk of electric shock!
Before replacing the oven lighting bulb, disconnect the appliance from the power mains by removing the fuses or tripping the main network switch.



Oven bulb

(only with some models)

Oven bulb is considered a replacement ware part and is not covered by the warranty. Replace the bulb with a new one with the following specifications: socket G 9, 230 V, 25 W, 300°C.

- Unscrew the glass cover in the counterclockwise direction, replace the bulb, and replace the cover.

Special warnings and error reporting

During the warranty period, any repairs may only be performed by service technicians authorized by the appliance manufacturer.

Before starting the repair, the appliance must be disconnected from the power mains by removing the fuse or by removing the mains cord from the wall outlet.

Unauthorized tampering and repairs may cause the risk of electric shock and short circuit; therefore, do not attempt them yourselves. Leave such tasks to an expert or an authorized service technician.

In case of minor faults or problems with the appliance operation, check the following instructions to see whether you can eliminate the causes by yourselves.

Important

A visit by a service technician during the warranty period will be charged if the appliance is not functioning because of improper use. Store these instructions in a place where they are always readily accessible; if pas the appliance on to another person, the instructions should also be included.

Following is some advice on rectifying some common problems.

Sensors do not respond, the display has frozen	• Disconnect the cooker from the power network for a few minutes (remove the fuse or trip the main switch); then, reconnect it to the power network and turn on the oven
The main fuse is tripped repetitively	• Call a service technician!
Oven interior lighting does not work	• The process of replacing the bulb is described in the section “Appliance part replacement”.
The oven does not heat up	• Was the temperature and operating mode selected appropriately? • Is the oven door closed?
The pastry is not cooked thoroughly	• Have you removed the grease filter? • Did you observe the instructions and tips from the section “Baking pastry”? • Did you follow the instructions in the baking table closely?
Fault is indicated on the temperature display (F1, F2, etc.)	• An error has occurred in the operation of the electronic module. Disconnect the appliance from the power mains for a few minutes (remove the fuse or trip the main switch); then, reconnect the appliance to the mains and set the clock.
The clock display on the control unit is flashing	• There was a power supply failure, or your cooker was just connected to the power mains. All set times have been deleted. • Set the clock to enable operation of the oven.

If the problem persists despite observing the instructions above, call an authorized service technician. Elimination of any errors or warranty claims that resulted from improper connection or use of the appliance is not covered by our warranty. In such cases, the costs of repair are borne by the user.

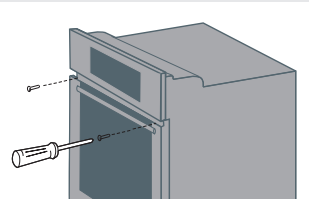
418669

Instructions for installation and connection

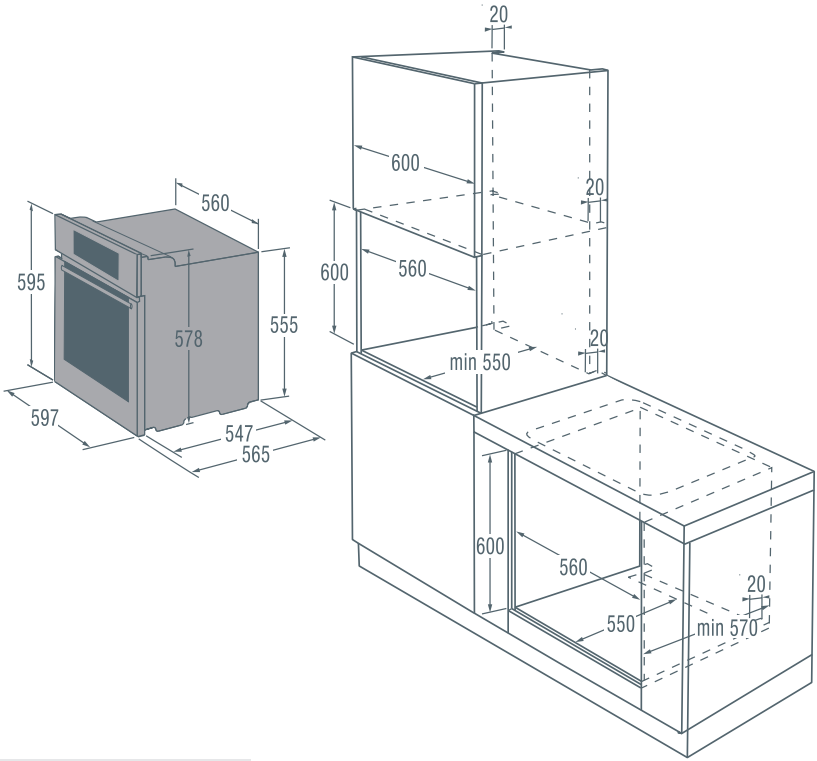
Important warnings

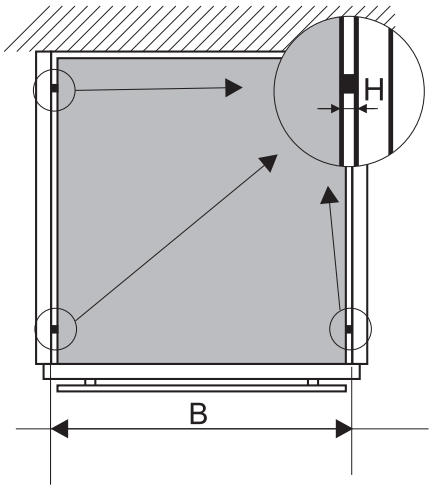
- The appliance may only be connected by a qualified expert.
- The appliance should be fitted with a device that disconnects it from all poles of the home network (an omnipolar switch), with at least 3 mm of distance between the contacts in open position. LS-switches or fuses are appropriate.
- To connect the appliance, use the rubber mains cords (type HO5RR-F with the green/yellow earth wire), PVC insulated (type HO5VV-F with the green/yellow earth wire), or other equivalent or superior cables.
- Veneer, glue, or plastic finish of the furniture next to which the cooker is installed, should be treated heat resistant (>75°C). If the veneers are not high temperature resistant, they may be deformed.
- Packaging (plastic foil, polystyrene, etc.) must be kept out of reach of children, as it can be a source or threat to them. Small parts can be swallowed by the children, and the foils are hazardous because of the risk of suffocation.

Installation



- Veneer or other finish of the furniture the appliance is being built into should be processed with heat-resistant glue (100°C); otherwise, high temperatures may cause them to deform.
- Before installing the appliance, remove the back wall from the piece of kitchen furniture the appliance is being built into, along the entire length of the cutout.
- The installation cutout should be dimensioned as indicated in the figure.
- The bottom panel of the piece of kitchen furniture (max. 530 mm) should always be shorter than the side walls to enable adequate air circulation.
- Level the piece of furniture the appliance was built into with a spirit level.
- The piece of kitchen furniture the appliance is built into must be secured against movement, e.g. attached to the adjacent pieces of kitchen furniture.
- Push the appliance into the kitchen furniture element enough that the guides for the screws that are inserted in the oven frame holes are placed against the kitchen element side walls.
- When attaching the appliance, make sure the screws are not fastened too strongly as this may damage the furniture or the appliance enamel coating.





If the width of your cupboard is insufficient to allow inserting the oven, the installed spacers on oven walls should be replaced with smaller ones that are also supplied (H=8).

⟷	**B**	**560**	**565**
⬭	**H**	**8**	**11**

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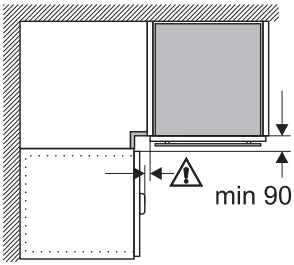
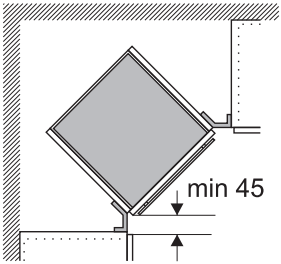
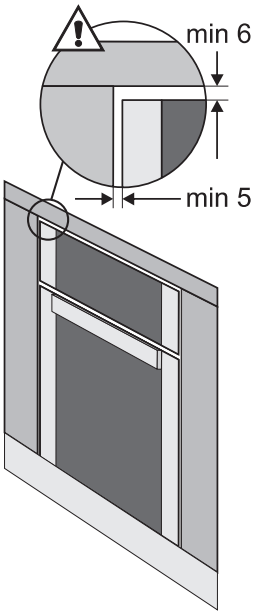


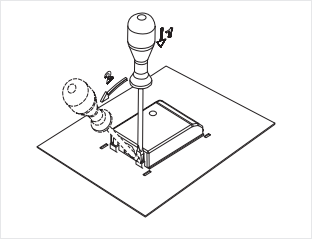


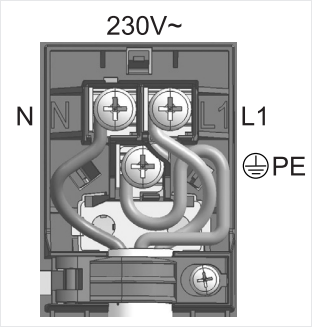


Electrical connection

The appliance may only be connected to the power mains by an authorized service technician or a registered electrician! Incorrect connection may result in damage to or destruction of respective parts of the appliance; in such cases, the warranty is void.

- Open the connection clip using a screwdriver, as indicated on the figure on the cover.
- The voltage (230V against N) in your home network must be checked by an expert using appropriate equipment!
- The connection bridges must be placed in compliance with the network connection!
- Before connection, make sure the voltage on the rating plate is consistent with the actual network voltage.
- The length of the power cord should be at least 1.5 meters; thus, the appliance can be connected before it is pushed to the wall.
- The length of the power cord should be adjusted in such way that in case of pulling load on the cable, the ground wire is strained later than the voltage wires.





Procedure

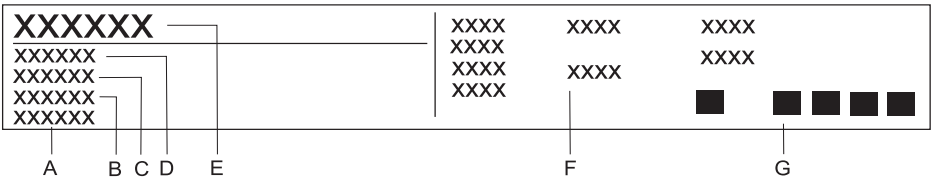
- Use a screwdriver to open the cover of the connection terminal on the back of the appliance. Release the two clips as indicated on the cover of the connection terminal.
- The mains cord must be inserted into the strain release device which protects the cable from being pulled out. If the strain release device is not installed yet, install it in such way that it gets stuck in the connection terminal housing at one end.
- Then, connect the appliance according to the instructions indicated on the figures. If network voltage is different, the connection bridges should be replaced.
- Firmly fasten the strain release device and close the cover.

Lead colors

L1, L2, L3 = external leads under voltage. Normally, the lead colors are black, black, brown.
N = neutral lead, normally blue.
Make sure the N-lead is connected correctly!
PE = protection, or earth (ground) lead, normally green-yellow.

Technical characteristics

Rating plate



A Serial number
B Code
C Model
D Type
E Trademark
F Technical information
G Compliance indications / symbols

WE RESERVE THE RIGHT TO MAKE ANY CHANGES THAT DO NOT AFFECT THE FUNCTIONALITY OF THE APPLIANCE.

Instructions for use of the appliance can also be found on our website at www.gorenje.com / < http://www.gorenje.com />

418669

The appliance identification card is located on the bottom of the appliance.

Stick the appliance identification card here.

When contacting the service department, have the complete type number to hand.

You will find the addresses and phone numbers of the service organisation on the guarantee card.

418669 en (04-15)